



Tips for Summer Success

Summer 2015

A newsletter for Montana Summer Food Service Program Sponsors

Mark Your Calendars!

Jump into summer and join the OPI School Nutrition Programs for the fifth annual Fun in the Sun Summer Summit. This one-day event is full of information and fun for all SFSP sponsors. Join your peers from across the state to share and learn about the SFSP.

This year, the required SFSP Sponsor Workshop will take place at the Summer Summit.

Reminder: All site staff must receive training before the start of program operation. Sponsors can provide this training or site staff are welcome to attend the OPI Sum-

mer Summit.

Summer Summit

Highlights:

- Welcoming Remarks from Frist Lady Bullock
- Required SFSP Sponsor Workshop
- Food Safety
- Menu Planning
- Required Paperwork
- Q&A
- And Much More!

You can find workshop registration materials on the OPI website at:



Sofia Janik Retires

Sofia Janik retired on December 31, 2014, after 40 years of service as the SFSP Program Officer/Accountant at School Nutrition Programs. We wish Sofia all the best in her next adventure. She plans on spending the days hiking, fishing, and hunting with her son and grandson in the wilds of Montana.

USDA Foods for Summer 2015

USDA Foods are a great way to stretch your summer budget. Make sure you place your order by April 3, 2015. All orders will ship on April 13, 2015.

Contact Tessa Bailly, for more information on ordering USDA Foods.

406-444-2955
tbailly@mt.gov

USDA Food Description	Case Size	Price per Case	Total Available Cases
Applesauce, canned	6/#10	\$19.70	80
Corn, canned	6/#10	\$16.81	19
Kidney Beans, canned	6/#10	\$16.42	6
Macaroni, whole grain	20 lb	\$8.87	88
Mixed Fruit, canned in light syrup	6/#10	\$29.05	43
Peaches, canned sliced in light syrup	6/#10	\$25.00	25
Peanut Butter	6/5 lb	\$35.76	11
Pears, canned, sliced in light syrup	6/#10	\$27.92	54
Pinto Beans	6/#10	\$15.75	15
Rice, brown, long grain, quick cook	24/2 lb	\$35.65	15
Salsa, canned	6/#10	\$19.46	85
Vegetarian Beans, canned	6/#10	\$16.78	53
Great Northern Beans, canned	6/#10	\$19.90	7



KIDS EAT FREE

Find a summer food site near you!



2015 Reimbursement Rates

	Rural	Urban
Breakfast	2.0775	2.0375
Lunch/Supper	3.6450	3.5875
Snack	0.8650	0.8450

The Summer Food Service Program: Brought to You by the Montana Office of Public Instruction School Nutrition Programs.



opi.mt.gov

A Made in Montana Summer Menu

A quick look at Farm to School at Kalispell Public Schools

Monday	Tuesday	Wednesday	Thursday	Friday
Chicken Patty w/ BBQ Sauce	Local Beef & Lentil Soft-shell Tacos	Tuna OR Cheese Sandwich	Local Polish Dog	PB & J OR Sunbutter & J
WG Bun	Salsa	Fresh Fruit	WG Bun	String Cheese/ Yogurt
Fresh Fruit	Fresh Fruit	Local Veggie Green Salad	Baked Beans	Fresh Fruit
Local Veggies	Local Veggies	Milk	Fresh Fruit	Local Veggies
Milk	Milk	Water	Milk	Milk
Water	Water		Water	Water



Fruits and Veggies from the Flathead



Fresh Greens from FVCC



Fresh Veggie Green Salad

Summer in the Flathead Valley means lots of great local and delicious food. Here are some of the local sources used by Kalispell Public Schools to make their summer meals:

Purple Frog Gardens, Flathead Valley Community College (FVCC) Integrated Ag CSA Program, Lower Valley Meats, Mission Mountain Food Enterprise Center, Western Montana Growers Co-Op, *and* their own school garden!

2015 USDA Policy Updates

Check out the new SFSP Policies by visiting: <http://www.fns.usda.gov/sfsp/policy>

- SFSP 18-2014 Disaster Response
- SFSP 19-2014 Area Eligibility Using Census Data
- SFSP 20-2014 2014 Edition of Eligibility Manual for School Meals
- SFSP 01-2015 Duration of Income Eligibility Determinations: Guidance and Q&A
- SFSP 02-2015 Written Codes of Conduct and Performance of Employees Engaged in Award and Administration of Contracts
- SFSP 03-2015 Area Eligibility in Child Nutrition Programs
- SFSP 04 –2015 (v2) Rural Designations in the Summer Food Service Program—Revised
- SFSP 05-2015 (v2) Summer Meal Programs Meal Service Requirements Q&As—Revised
- SFSP 06-2015 Categorical Eligibility in the Summer Food Service Program
- SFSP 07-2015 Health and Safety Inspection Requirements
- SFSP 08-2015 Demonstration Project for Non-Congregate Feeding for Outdoor Summer Meal Sites Experiencing Excessive Heat with Q&As
- SFSP 09-2015 Summer Food Service Program Waiver Request Guidance and Protocol
- SFSP 10-2015 Summer Food Service Program Questions and Answers 2014
- SFSP 11-2015 Assessing Cost in the Summer Food Service Program
- SFSP 12-2015 Administrative Review Process Regarding the Child Nutrition (CN) Label, Watermarked CN Label and Manufacturer's Product Formulation Statement
- SFSP 13-2015 CN Labels Copied with a Water Mark
- SFSP 14-2015 Guidance on Prohibition of Separation by Gender during Child Nutrition Program Meal Service

Have a question on a SFSP Policy? Feel free to call OPI School Nutrition Programs at 406-444-2501 or email edunklee@mt.gov

SFSP Meal Patterns

BREAKFAST

- 8 oz Fluid Milk
- 1/2 c Fruit and/or Veggie
- 1 oz Grain
- Optional: 1 oz Meat/Meat Alt.*

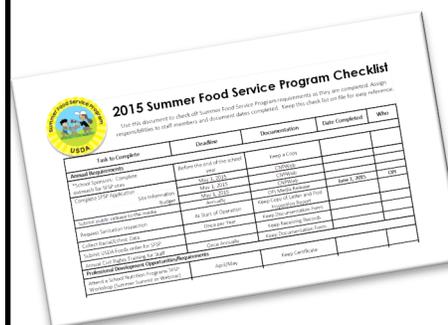
LUNCH

- 3/4c Fruit and Vegetable
(at least two different types)
- 2 oz Meat/Meat Alternate
- 1 oz Grain
- 8 oz Fluid Milk

NEW Summer Checklist

Tired of having to figure out all of the requirements for SFSP operation? Look no further than the new SFSP Checklist. Deadlines and required documentation are outlined on the checklist in a clear and easy to use format.

You can find the checklist on the School Nutrition Programs Website under the Summer Food Service Program page.



SFSP Website Redesign

Looking for a required SFSP form or information on how to expand your program? Look no further than the new and improved SFSP webpage on the School Nutrition Programs website.

New and improved features include:

- Easy Access to Required Paperwork
- Promotional Materials
- Summer Food Map
- Program Regulations

You can find the new webpage at:

www.opi.mt.gov/summerfood

Looking to Add a Site to Your Summer Program?

New for summer 2015: the USDA Capacity Building Map. The capacity building map lets you select various layers to help you plan a great summer food site location. You can see which areas qualify for a SFSP site based on census data and where there are already summer food sites in operation. You can search for a specific address or just zoom into an area of interest to see what resources/information is available.



NEW USDA Capacity Building Map

The map has 24 different information layers from which to choose. These layers include:

- Area Eligibility
- Public School Locations
- School District Boundaries
- Museums
- Public Library Locations
- Congregations
- Existing Open SFSP Sites

Check it out:

<http://www.fns.usda.gov/capacitybuilder>

Remember: Sponsor and Site Agreements for Summer 2015 Open April 1st and Close May 1st.

SFSP Best Practices Guide

Have you ever thought of running a mobile site? Do you want to know how to incorporate more local food? How about where to print signs for your program? You can find answers to these questions and more in the Summer Food Service Program Best Practice Guide!

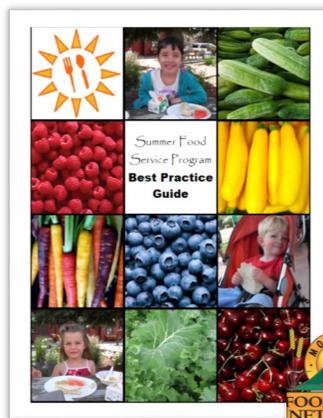
The Best Practice Guide takes an in-depth look at five successful SFSP sponsors from around the state and how they created these fantastic feeding programs. Questions included in the guide range from *“what type of outreach was done for this site,”* to *“how was this program received in the community.”* Take a look at how each SFSP sponsor found a unique way to address the problems of starting a feeding site in their community and what they did to keep kids coming to their site. If you want to learn more about what other sponsors are doing around the state and what has worked for them, then

this guide is for you!

Don't see an answer to your question in the guide? No problem! The contact information for each SFSP sponsor is provided. No need to feel shy with these folks, they are happy to answer any questions you have to help you expand your program.

You can find the Guide at:

www.mfbn.org/summerfood



Statewide Press Release for SFSP Open Sites

New for summer 2015: OPI School Nutrition Programs will complete the annual public release requirement for all *open* sites in Montana.

What does this mean?

Answer: There is one less requirement for sponsors of open sites to complete.

Sponsors that operate enrolled or camp sites still need to complete the annual public release.

The public release showcases the Summer Food Map created by the Montana Food Bank Network. Please ensure all site information is up to date in CNPWeb so that the map pulls correct site meal times, locations, and days of the week.

Find a summer food site near you!

Go To: mfbn.org/summerfoodmt

Text: Lunch to 877-877



**Kids 18 and Under
Eat for Free!!**

Contact Us

Contact the OPI School Nutrition Programs for more information about the Summer Food Service Program.

Call 406-444-2501

Visit opi.mt.gov/summerfood



Tips for Summer Success

OPI School Nutrition Programs

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PLACE
STAMP
HERE

Mailing Label Here